



Dinner Specials



www.sagefairlawn.com

APPETIZERS

Burrata Caponata \$19

Burrata cheese, eggplant caponata & toast points

Cream of Roasted Pepper & Spinach Soup small \$6 large \$7

Onion Soup Au Gratin \$9

ENTREES

Red Snapper \$32

white wine garlic sauce with shiitake mushrooms, diced tomatoes and fresh basil

Butternut Squash Ravioli \$28

white wine cream sauce with spinach, fresh sage and nutmeg

Chipotle Shrimp & Rigatoni \$34

jumbo shrimp sautéed with spinach & sausage in a spicy chipotle pepper cream sauce, tossed with fresh rigatoni pasta

Chicken Papito \$29

Breaded chicken cutlet topped with roasted red peppers, thinly sliced prosciutto, melted mozzarella cheese and vodka sauce. Served with penne vodka

Veal Cannelloni \$29

fresh pasta filled with ground veal stuffing. Baked with mozzarella cheese and vodka sauce

Hanger Steak \$37

10oz steak, creamy horseradish sauce, served with truffle fries

Pork Chops single \$34/double \$44

sherry wine demi-glace with chorizo sausage and sweet peppers

DESSERTS

Crème Bruleé Cheesecake \$12

Apple Cinnamon Bread Pudding \$12

Served warm with vanilla ice cream

Tartufo \$11

Crème Bruleé \$12

Fudge Brownie with Ice Cream \$12

Chocolate Lava Cake \$12

Served warm with vanilla ice cream

Pistachio Tartufo \$11

Pumpkin Crème Bruleé \$12